

Costa Brava Bistro – Special Wine Dinner
Domaine Albert Bichot: Chablis & the Côte d'Or

Tuesday, May 7, 2024

First Course

Golden Beets with Herbed Lemon-Leek Risotto & Crème Fraîche

2021 Chablis Premier Cru, 'Les Vaillons'

Second Course

Shrimp Scallopini in Brandied Lobster Broth with Lemon Zest

2022 Pouilly-Fuissé

Third Course

Semi-boneless Texas Jumbo Quail on Potato Foam & French Beans

2020 Gevrey-Chambertin, 'Les Murots'

Finale

House-made Strawberry Ice Cream with Rhubarb Bitters

Strawberry-Rosewater Macarons

2019 Savigny-les-Beaune

155/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Paula, Walther and the Costa Brava Bistro family

Special Thanks to Robert Gilroy, Albert Bichot USA
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